



**snacks | for the table**

- pimento cheese, grilled sourdough, fried pickles \$13
- deviled eggs, candied bacon \$9
- pecan smoked trout dip, crostinis, crudité \$15
- sweet & spicy chicken, thai curry cream \$11
- benedictine dip, radish, grilled flatbread \$9
- “yankee” cornbread, chili honey, sorghum butter \$6

**meat | cheese**

- choose 3 (with garnishes) \$16
- sequatchie cove seasonal/cow’s milk/tn
- buttermilk blue/cow’s milk/wi
- manchego/sheep’s milk/spain
- st. angel/cow’s milk/france
- bucheron/goat’s milk/france
- cahill porter/cow’s milk/ireland
- benton’s country ham/pork/tn
- molinari pepperoni/pork/ca
- molinari sopressata/pork/ca

**local produce | sides**

- grilled asparagus \$5
- peas & spring onions \$4
- spiced cabbage & bacon\* \$4
- roasted beets & goat cheese \$4
- garlic green beans \$4
- creamy grits \$4
- mashed potatoes \$4
- macaroni shells & cheese \$4
- french fries \$3
- little green salad \$4

\*not vegetarian

→ 20% gratuity for groups of 8+

\* consuming raw or undercooked food may increase your risk of foodborne illness

**starters, small plates | soup, salads**

- seared sea scallops, buttered peas, bacon jam \$17
- roasted quail, cornbread stuffing, grits, blackberry sauce \$15
- fried chicken livers, grits, hot sauce butter \$9
- BBQ spiced pork belly, B&B pickles, kimchi mayo \$12
- soup of the day \$7
- house salad \$8
- green beans, tomatoes, radishes, spiced pecans, blue cheese, herb lemon vinaigrette
- caesar salad, croutons, parmesan \$8
- iceberg wedge salad \$8
- bacon, fried onions, tomatoes, radishes, blue cheese

→ salad additions

- |                                  |                                     |
|----------------------------------|-------------------------------------|
| 4 oz cold<br>grilled chicken \$6 | grilled chicken<br>tenders (3) \$10 |
| bronzed shrimp (4)<br>\$10       | fried chicken<br>tenders (3) \$7    |
| *4 oz beef filet \$12            | *5 oz salmon \$12                   |

**main plates | served with 2 sides**

- public house fried chicken \$12
- red wine braised pot roast \$14
- grilled chicken tenders, Lindley family marinade \$15
- \*grilled pork tenderloin, apple chutney \$16
- \*grilled salmon \$17
- sautéed Carolina trout \$16 | \$22
- fish of the day \$MP
- veggie plate - choose three sides \$11

**sandwiches | dinner salads**

- \*public house burger, aged cheddar, fries \$16
- \*pimento cheese & bacon burger, fries \$18
- fish sandwich, fennel slaw, fries \$MP
- marinated mushroom sandwich, roasted red peppers, goat cheese, arugula \$14
- quinoa salad: arugula, strawberries, asparagus, walnut crusted goat cheese, strawberry black pepper vinaigrette \$16
- public house cobb salad: greens, bacon, tomato, blue cheese, fried chicken, avocado, deviled egg \$18

THE  
  
**S O C I A L**

**0 Proof Cocktails**

<b>Hibiscus Mule</b>   sparkling <i>house 0-proof hibiscus aperitivo, lime, house ginger beer</i>	<b>10</b>
<b>Sparkler</b>   sparkling <i>seasonal rotation, neutral acid, soda</i>	<b>7</b>

**The Social Cocktails**

<b>Cosmo-Not</b>   Ketel One vodka <i>cranberry-orange infused vodka, house cranberry cordial - agar clarified</i>	<b>15</b>
<b>Barkeep Old Fashioned</b> <i>a rotating selection of labels, flavors and specialty bitters</i>	<b>MP</b>
<b>Premium Margarita</b> <i>Maracame plata &amp; reposado, dry curacao, lime leaf oleo, lime, salt</i>	<b>12</b>
<b>Barrel Rested Black Manhattan</b> <i>Uncle Nearest 1884, Lo-Fi Amaro, Aøerna, strawberry amaro, Dolin Blanc</i>	<b>16</b>
<b>Barkeep's Rusty Nail</b> <i>a rotating selection of scotch and house-made drambuie</i>	<b>MP</b>
<b>Queen of Scots</b>   house bottled highball <i>Ask your server for details</i>	<b>20</b>
<b>Espresso Martini</b> <i>vanilla and French oak infused Wheatley vodka, creme de cacao, Frangelico, Kahlua</i>	<b>15</b>
<b>*The Social Sour</b> <i>bourbon, lemon, angostura, red wine float</i>	<b>10</b>
<b>*Sangria</b> <i>Seasonal expression</i>	<b>9</b>

**Draft Beer** selections can be found in our cocktail book.

**Packaged Alcoholic Beverages**

Highlife Pony	<b>3</b>	Stella Artois	<b>6</b>
Miller Lite	<b>5</b>	Sixpoint Imp. IPA	<b>9</b>
Michelob Ultra	<b>5</b>	NH Imp. Stout	<b>12</b>
Bud Light	<b>5</b>	Arlo Dry Cider	<b>8</b>
Guinness 16oz	<b>7</b>	High Noon Seltzer	<b>7</b>

**Wine - By the Glass**

6oz/9oz/btl

<b>Sparkling</b>	
*Cava Los Monteros Veneto, Italy	9/13/35
<b>Brut Rosé</b> Terre Gaie Veneto, Italy	12/17/45

**White | Rosé**

*Pinot Grigio Riff Veneto, Italy	10/14/36
*Chardonnay My Story Paso Robles, California	10/14/36
<b>Rose</b> Domaine de Couron Rhône, France	11/16/43
<b>Sauv. Blanc-Semillon</b> Mary Taylor. Bordeaux, France	11/16/43
<b>Chardonnay</b> Domaine du Grangeon Ardéce, France	15/21/59
<b>Moscato</b> Terre Gaie Veneto, Italy	11/16/43

**Red**

*Cabernet Simply... Washington State	10/14/36
<b>Pinot Noir</b> Bryn Mawr Vineyards Willamette Valley, Oregon	17/23/63
<b>Red Blend</b> Elqui Elqui Valley, Chile	11/16/43
<b>Malbec</b> Santa Julia El Burro Mendoza, Argentina	12/17/47
<b>Cabernet</b> Ancient Peaks SV Paso Robles, California	13/19/51

**Packaged Non-Alcoholic Beverages**

Weihenstephaner NA Bavarian Ale	<b>7</b>
Sierra Nevada Trail Pass NA IPA	<b>7</b>
Wellbeing NA Golden Ale	<b>7</b>
Mexican Coke	<b>3</b>
Dr. Pepper (small)	<b>3</b>

\* denotes happy hour special pricing, Monday - Friday, 2 - 6